

signature martini cart

SERVED TABLESIDE
CHOICE OF PREMIUM GIN OR VODKA & ACCOMPANIMENTS



TECHNIQUE

Shaken, Stirred, Dry, Dirty, or Extra Dirty

VODKA

Grey Goose
Grey Goose Le Citron
Ketel One

GIN

Bombay Sapphire
Tanqueray 10
Aviation

GARNISH

Lemon Twist
Bleu Cheese Olives
Olives
Cocktail Onions

ALSO AVAILABLE

Lillet
Olive Juice
Orange Bitters
Carpano Dry Vermouth
Carpano Bianco Vermouth
Carpano Antica Vermouth

\$30

Isabelle's

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

martinis

THE CROWN JEWEL

Grey Goose, Carpano Dry Vermouth
Choice of: Dirty, Dry, or Straight Up
Garnished with 3 Caviar Stuffed Castelvetrano Olives

\$35



SWEXAN MARTINI

Absolut Elyx Vodka, Carpano Bianco & Dry Vermouth,
Orange Bitters

ESPRESSO MARTINI

Tito's Handmade Vodka, Kahlua, Espresso

LEMON DROP MARTINI

Grey Goose Citroen Vodka, Lemon, Brown
Sugar Rim, Lemon Zest

LYCHEE MARTINI

Ketel One Vodka, Soho Lychee Liqueur, Cointreau, Lemon

VESPER

Ketel One, Tanqueray 10, Lillet

FRENCH MARTINI

Grey Goose Vodka, Chambord, Pineapple

COSMOPOLITAN

Stoli Elit Vodka, Cointreau, Lime, Cranberry

\$20

Isabelle's

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

cocktails

ISABELLE'S OLD FASHIONED

Elijah Craig Bourbon, Demerara, Angostura Bitters, Orange Bitters, HWD Beef Jerky

CHURCHILL'S

Bulleit Rye Whiskey, Carpano Antica Vermouth, Cinnamon, Peychaud's Bitters

SPICED WHISKEY SOUR

Buffalo Trace Bourbon, Lemon, Lime, Egg White, House-Made Biscoff Syrup

TEXICANO

Socorro Blanco Tequila, Jalisco Orange Liqueur, Lime, Agave, Olive Juice

VINTAGE HAVANA

Bacardi 8 Yr. Rum, Moët Imperial, Lime, Angostura Bitters

PINK LINEN

Clarified Vanilla Raspberry Yogurt, Tito's Vodka, Frangelico Liqueur, Chambord Liqueur, Giffard Crème de Cacao Liqueur

\$20



non-alcoholic

PASSION FLOAT

Coconut Water, Passion Fruit Cold Foam

NOJITO

Seedlip Garden 108 Non-Alcoholic Spirit, Lime, Mint, Club Soda

\$15

Isabelle's

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

wine by the glass

sparkling

LEGRAS & HASS, INTUITION, BRUT, CHAMPAGNE • \$29

France

ROSE SPARKLING, CARMINA, ALICE, PROSECCO • \$15

Italy

CAVA, A.T. MATTA, KRIPTA, FRANC, BRUT • \$17

Spain



rosé

NEGOAMARO, CALAFURIA, SALENTO • \$15

Sicily, Italy

white

SANCERRE, MOREUX, LES BOUFFANTS • \$25

Loire Valley, France

CHARDONNAY, PRESQU'ILE • \$20

Sonoma Coast, California

SAUVIGNON BLANC, GREYWACKE • \$15

Marlborough, New Zealand

red

PINOT NOIR, FAILLA • \$18

Willamette Valley, Oregon

CABERNET SAUVIGNON, BRENDEL, COOPERS REED • \$18

Napa, California

**CHÂTEAU SAINT-ANDRÉ-DE-CORBIN, • \$22
SAINT-GEORGES-SAINTE-ÉMILION**

Bordeaux, France

Isabelle's

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.